

Yorkville

C E L L A R S

The most awarded California winery using organically grown grapes.

2009 Richard the Lion-Heart

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in Mendocino County
- ◆ A proprietors' blend of: 40% Cabernet Sauvignon, 40% Merlot, 10% Carmenere, 5% Malbec, 3% Cabernet Franc, and 2% Petit Verdot
- ◆ Technical Notes:
 - Alcohol: 13.5%
 - Total Acidity: 0.73 g/100ml
 - pH: 3.50
 - RS: 0.4%
 - Free sulfites at bottling: 35ppm. Total: 70parts per million
- ◆ Less than 400 cases produced

Behind The Name

Richard had a nightmare of a father (King Henry II), a legend of a mother (Eleanor). In 1189 he became King of England and soon set out on the Third Crusade. In 1996 we started naming our blended red wine after Richard because he apparently loved wine, spent a good deal of time in Bordeaux celebrating with wine. In "The Adventures of Robin Hood" (1938 movie), Richard says, "Wine... a bucket of it!"

Winemaker's Notes

At harvest, selected vineyard lots were crushed and fermented as with our other red wines. After settling in a tank for 24 hours, the wine was racked into oak cooperage for ageing. We used 100% French oak for this wine. After 22 months in oak, the wines were selected and carefully blended barrel by barrel during several days of intensive blending sessions conducted by the proprietors and winemaking staff.

Food Pairing

Outstanding chefs at special Yorkville WineMaker Dinners have paired our past Richard the Lion-Heart vintages with:

Moroccan Braised Lamb Shanks on Preserved Lemon Cous Cous with Artichokes, Black Olive and Salsa Verde (Pangaea Restaurant, Point Arena, CA. Feb 8, 2002)

Filet & Foie Gras - Broiled Filet with sauteed wild mushrooms in a wine demi glaze, topped with seared Foie Gras (Ruth's Chris Steak House, Boston, MA. Sept. 16, 2010)

Spice Seared Niman Ranch Strip Steak with Truffle, Heirloom Potato Gratin and Grilled Asparagus; red wine reduction (Downtown 140, Hudson, OH. March 22, 2007)

Paper Thin Pie with Dark Raisins, Sharp Cheddar, and Fennel Confit (Chez Philippe, Memphis, TN. Mar 27, 2004)

